

**Amendments to the Specification:**

Please delete paragraph [0039.1].

Please delete paragraph [0039.2].

Please add the following new paragraph after paragraph [0010.1]

[0010.2] Still referring to U.S. patent 6,582,741 issued to Haig, it should be noted that each and every drawing of this disclosure that includes the pork loin, shows unmistakably, albeit incongruously, that the roast is very tightly axially bound, presumably by butchers twine or by very powerful elastic binders. This technique is widely known in the art to produce a more cylindrical meat item due to the inherent malleability of meat. This technique is used on those meat items which need no form of binding in order to keep whole or to prevent unraveling, rather it is used to pull the tissues into an attractive, symmetrically cylindrical roast or circular chop or steak. Tightly binding cylindrical roasts also provides an attractive “ribbed” look. This technique is often used with large bone-in chops such as veal or beef, as well as for rack of lamb, beef tenderloin and boneless pork loins. However, this technique would not be available to those roasts which contain a viscous stuffing as being purportedly shown within the Haig disclosure’s drawings. Even if elastic binders were used in advance of the stuffing of the Haig roast, the amount of deformation shown in the drawings would certainly suggest that any viscous stuffing introduced into the roast would be expressed at least partially thereby upon removal of the rigid

tube therefrom. It should be further noted that the Haig disclosure includes the option of freezing the viscous food stuffing in order to provide, amongst other benefits, a "greater mechanical stability" and that the viscous stuffing would resist "changes to the intended geometry of the log during handling" thereby. This freezing of the stuffing log would not prevent distortion of the geometry post-thaw, especially when having been tightly axially bound or even during cooking in which the outer muscle tissue preform would certainly constrict even absent the purported tightly, axially bound state.

Please add the following new paragraph after paragraph [0012]

[0012.1] It should be noted that the prior art includes the process of inserting lengths of fatty pork tissue, often times longitudinally, throughout roasts especially roasts such as lean beef or venison. This technique, called larding, is probably unknown to most butchers, cooks and diners today. With this technique, thin strips of raw pork fat back are laced through very lean meats in order to enhance their fat content. These roasts are typically braised or simmered for long periods of time, though despite this, when these roasts are sliced transverse to that of the lengths of fat, which is instructed in cook books that teach this technique, these slices will reveal the lean meat pocked with multiple squares of white fat roughly 3/8 inches across. Most modern diners would be extremely put off by the appearance of such a slice of roast. Injecting liquid fat with other substances by means of syringes and needles has all but eliminated larding from the art of butchery.